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JROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 55054854  
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APPLICATION DATE : 19-10-78  
APPLICATION NUMBER : 53128844

APPLICANT : MATSUMURA SEIICHI;

INVENTOR : MATSUMURA SEIICHI;

INT.CL. : A23B 4/08 A23L 1/31

TITLE : METHOD OF TREATING BEEF FOR PRESERVATION

ABSTRACT : PURPOSE: Sodium bicarbonate and sodium secondary phosphate are added to beef to soften the flesh tissues and stabilize the color, thus permitting the storage of beef for a long time without any adverse effect on appearance and taste.

CONSTITUTION: In any stage before or after lumps of or sliced beef is chilled or frozen or during stored, an aqueous sodium bicarbonate, preferably of 0.5~2.5wt% concentration and an aqueous sodium secondary phosphate, preferably of 0.2~ 1.5wt% concentration are sprayed or the beef is dipped in them, thus softening the flesh tissues and stabilizing the color. The sodium bicarbonate and sodium secondary phosphate may be added to the seasoning solution for beef and may be applied to beef simultaneously or separately.

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D-2